

ONLINE PROCUREMENT RESOURCES

www.cdc.gov/salt

The Centers for Disease Control and Prevention (CDC) is working on public health strategies at the national, state, and local levels to improve cardiovascular health. To support one of CDC's goals—population-wide sodium reduction—the Division for Heart Disease and Stroke Prevention (DHDSP) has identified resources to help organizations implement food service guidelines and strategies to reduce sodium.

Although not exhaustive, this document provides an overview of many available resources related to food procurement and food service guidelines. Food service guidelines can define standards for all food that an organization purchases, provides, or makes available. For more information about sodium reduction, visit www.cdc.gov/salt.

Guides and Publications

Improving the Food Environment Through Nutrition Standards: A Guide for Government Procurement



To help create healthier food environments, [this CDC resource](#) provides practical guidance to states and localities to use when developing, adopting, implementing, and evaluating a food procurement policy.

Understanding Healthy Procurement: Using Government's Purchasing Power to Increase Access to Healthy Food

[This Public Health Law and Policy resource](#) demonstrates how governments can adopt healthier procurement policies to help improve public health, lower overall costs, and provide leadership for the private sector to do the same.

Procurement—Initial Assessment Questions

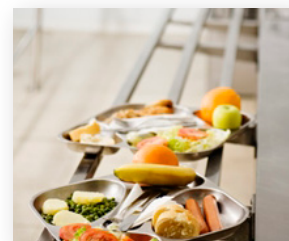
[This document](#) from the National Association of Chronic Disease Directors is designed to provide state chronic disease programs with guidance for communicating with partners about food procurement.

Policy Brief: Healthy Food Procurement Policy for New York State

[This policy brief](#) contains an overview of policy strategies, scope, and potential barriers related to food procurement.

Developing and Implementing Health and Sustainability Guidelines for Institutional Food Service

To assist nutritionists, public health practitioners, and researchers in developing and implementing food service guidelines, [this article](#) reviews considerations for working with institutions to develop, implement, and evaluate food service guidelines for health and sustainability.



The HHS Hubert H. Humphrey Building Cafeteria Experience: Incorporation of the Dietary Guidelines for Americans, 2010 into Federal Food Service Guidelines

[This case study](#) describes development and implementation of the *Health and Sustainability Guidelines for Federal Concessions and Vending Operations*.

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Webinars

Impacting the Food Environment Through Procurement Policy Change

This American Heart Association (AHA) and Public Health Law Center (PHLC) webinar addresses the importance of procurement policies in creating a healthier work environment, the successful implementation of healthy food procurement policies, and the navigation of different legal and policy issues that can arise with implementation of such policies.

Healthy Vending and Working with Blind Vendors

The Center for Science in the Public Interest (CSPI) designed

this webinar for those working to improve vending nutrition guidelines by working with blind vendors.

Using Purchasing Power to Improve Nutrition and Health

This ASTHO/CDC webinar provides an overview on how nutrition, including sodium reduction, can be improved through procurement policies that require foods purchased, provided, or made available by an organization to meet minimum nutritional standards.



Example Standards

Health and Sustainability Guidelines for Federal Concessions and Vending Operations

The General Services Administration (GSA) released this document in partnership with the Department of Health and Human Services (HHS) to align with the *2010 Dietary Guidelines for Americans*. The *Health and Sustainability Guidelines for Federal Concessions and Vending Operations* encourage the availability of—among other things—seasonal vegetables and fruits, foods free of synthetic *trans* fat, and foods with limited sodium. The guidelines are applicable to all food service concession operations and vending machines managed by HHS and GSA.

Other Example Standards

- AHA supports robust nutrition standards for foods and beverages purchased for the workplace. AHA's recommendations can be found in the [Recommended Nutrition Standards for Procurement of Foods and Beverages](#).

- The U.S. Department of Agriculture's "[Smart Snacks in School](#)" outlines nutrition standards for foods sold in schools à la carte, in school stores, at snack bars, or in vending machines. The standards limit the sodium content of snacks to 230 milligrams (mg) per item as packaged or served, and entrée items are limited to no more than 480 mg of sodium per item as packaged or served.
- CSPI developed a fact sheet with several state and local procurement policies. This resource can be found within CSPI's [State and Local Procurement Policies](#).
- Massachusetts Executive Order 509 established [nutrition standards](#) for food purchased and served by state agencies.
- New York City implemented the [New York City Food Standards](#), which include nutrition standards for all foods purchased and served by city agencies and standards for beverage and food vending machines on city property.

Other Resources

Healthy Public Places: State and Local Food Standards

This CSPI resource provides a quick overview of procurement opportunities and examples of state and local standards.

Healthy Vending and the Randolph Sheppard Act

This PHLC resource contains information about healthy vending and the Randolph Sheppard Act.

Organizational Resources

Multiple additional resources for procurement initiatives are available from other organizations, including—

- [Association of State and Territorial Public Health Nutrition Directors](#)
- [Center for Science in the Public Interest](#)

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